

Appetizers

BRUSCHETTA 5.95
Toasted Italian bread topped with plum tomatoes, onions, marinated in olive oil and fresh herbs

CRAB & SPINACH SPRING ROLL 11.95
Served in a shallot white wine cream sauce

TOMATO & MOZZARELLA 6.95
Plum tomatoes and fresh mozzarella marinated in garlic, olive oil and fresh herbs

SEAFOOD INVOLTINI 9.95
Shrimp, scallops and crabmeat rolled in Italian pastry dough, served in a brandy pink cream sauce

HERB CRUSTED SHRIMP 10.95
Served with a cucumber salsa

STUFFED PORTABELLA MUSHROOM 11.95
Grilled portobella stuffed with jumbo lump crab meat, served over spinach garlic & oil, complemented with roasted peppers

GORGONZOLA SALAD 12.95
Grilled jumbo shrimp, gorgonzola cheese, roasted peppers, artichokes, tomatoes, olives, served with a balsamic vinaigrette over a field of greens

BROCCOLI RABE, SPINACH OR BROCCOLI 4.95
With garlic & oil

HOT SEAFOOD ANTIPASTO 11.95
Shrimp, scallops, clams, mussels, artichokes, mushrooms, asparagus and roasted peppers served in a garlic white wine sauce

CRAB CAKE 11.95
Served with an array of sauces

FRIED MOZZARELLA 5.95
Served with marinara sauce

SHRIMP & SCALLOPS WRAPPED IN BACON 12.95
Served in a sambuca cream sauce with chopped tomatoes & mushrooms, served over a field of greens

ROASTED PEPPERS & MOZZARELLA 7.95
Fresh roasted peppers and mozzarella marinated in garlic, olive oil and fresh herbs

WARM CRAB DIP 11.95
Served with toasted homemade Italian pita bread

ANTIPASTO 8.95
An array of cheeses, prosciutto and salami, complemented with roasted peppers, grill eggplant, artichokes, olives and bruschetta

1 DOZEN LITTLE NECK CLAMS 9.95
Your choice red or white sauce

1 DOZEN CLAMS CASINO 10.95

MUSSELS 8.95
Your choice red or white sauce

FRIED CALAMARI 8.95

SAUSAGE & BROCCOLI RABE PUFF PASTRY 8.95
Served in a garlic dijon cream sauce with roasted peppers

CAESAR SALAD 4.95

SOUP DU JOUR 3.95

Chef's Sampler 19.99

Fried calamari, crab cake, seafood involtini, clams casino, broccoli rabe & sausage puff pastry & bruschetta

All Dinner Entrees are Served with our Family Style Salad, Bread, Vegetables and Potatoes or Pasta

All Lunch Entrees are Served with our Family Style Salad, Bread, Vegetables or Pasta

Traditional Pasta L 6.95 D 10.95

Penne Fusilli Fettuccine Linguine Cappellini

Your Choice of Sauce:

Alfredo • Primavera (cream or marinara) • Garlic & Oil
Tomato & Mozzarella • Marinara • Pesto Cream Sauce • Garlic & Broccoli
Meat Sauce • Mushroom Sauce • Pomodoro Sauce • Puttanesca

For an additional \$1.00 substitute Ravioli, Tortellini, Whole Wheat Fettuccine or Gnocchi
For an additional \$2.95 add Homemade Sausage or Meatballs • For an additional \$3.00 add Chicken

Baked Pasta L 7.95 D 11.95

EGGPLANT PARMIGIANA

STUFFED SHELLS
stuffed with ricotta cheese

BAKED PENNE
tossed in ricotta

House Specialites

CAPPELINI POSITANO L 13.95 D 23.95
Fresh jumbo lump crabmeat sauteed in a garlic light pomodoro sauce

GRILLED HOMEMADE ITALIAN SAUSAGE L 9.95 D 15.95
Served over broccoli rabe

SEAFOOD INVOLTINI L10.95 D 16.95
Shrimp, scallops and crabmeat rolled in Italian pastry dough, served in a brandy pink cream sauce

GNOCCHI GORGONZOLA L10.95 D 16.95
Homemade potato gnocchi served in a gorgonzola cheese cream sauce

FILET & CRABMEAT 26.95
Filet mignon medallions served in a mushroom demi glaze sauce, topped with jumbo lump crabmeat and mozzarella cheese

VEGETABLE RISOTTO L 9.95 D 15.95
Fresh garden vegetables, served in a garlic white wine sauce, tossed in risotto

CHICKEN CARDINALE L 9.95 D 16.95
Chicken breast stuffed with spinach and roasted peppers, dipped in egg, served in a shallot brandy pink cream sauce with asparagus

BROCCOLI RABE INVOLTINI L 9.95 D 15.95
Ribbons of pasta stuffed with broccoli rabe, served in a garlic white wine sauce, with roasted peppers and strips of chicken

EGGPLANT MANICOTTI L 9.95 D 15.95
Fresh eggplant lightly battered and stuffed with spinach, ricotta cheese and roasted peppers, served in a light red sauce

PENNE ALLA VODKA L 9.95 D 13.95
Penne pasta sauteed in a garlic vodka pink cream sauce with sundried tomatoes

FILET MIGNON GORGONZOLA 26.95
Grilled filet mignon topped with grilled portabella mushrooms, roasted peppers, mozzarella cheese, served in a gorgonzola cheese cream sauce

You Be the Chef

Priced Accordingly

Create your own culinary vision. If you would like to create your own signature dish and we have the ingredients. It will be our chef's pleasure to create it for you. All of our dishes are prepared to order. We love "special requests."

Chicken or Veal

PARMIGIANA
Breaded and topped with marinara and mozzarella cheese
Chicken L 8.95 D 15.95 • Veal L 9.95 D 17.95

MICHAEL
Sauteed in a vodka pink cream sauce, topped with jumbo shrimp, spinach, roasted peppers and mozzarella cheese
Chicken L 11.95 D 18.95 • Veal L 12.95 D 21.95

ANGELO
Sauteed in a garlic white wine lite marinara sauce served with chop tomatoes, gourmet mushrooms and sundried tomatoes, topped with asparagus and mozzarella cheese
Chicken L 9.95 D 16.95 • Veal L 10.95 D 18.95

ALMOND CRUSTED
Served in a white wine cream sauce with chopped tomatoes and broccoli, served over a roasted pepper & mushroom risotto
Chicken L 11.95 D 18.95 • Veal L 12.95 D 21.95

JEWELL
Sauteed in a brandy pink cream sauce, served with roasted peppers, asparagus, mushrooms, jumbo shrimp and sea scallops
Chicken L 12.95 D 21.95 • Veal L 13.95 D 23.95

GRILLED
Served over spinach, garlic & oil, topped with bruschetta tomatoes
Chicken L 8.95 D 15.95 • Veal L 9.95 D 17.95

IMPERIAL
Sauteed in a lite Dijon cream sauce, served with artichokes, topped with jumbo lump crabmeat and mozzarella cheese
Chicken L 12.95 D 21.95 • Veal L 13.95 D 23.95

ROSA
Sauteed in a shallot white wine demi glaze sauce, smothered with chopped asparagus and artichokes
Chicken L 9.95 D 16.95 • Veal L10.95 D 18.95

MARSALA
Sauteed in a marsala wine sauce with gourmet mushrooms
Chicken L 8.95 D 15.95 • Veal L9.95 D 18.95

PICCANTE
Sauteed in a white wine lemon sauce, served with gourmet mushrooms
Chicken L 8.95 D 15.95 • Veal L 9.95 D 18.95

MILANO
Sauteed in a white wine velute sauce, topped jumbo shrimp with spinach and mozzarella cheese
Chicken L 11.95 D 18.95 • Veal L 12.95 D 21.95

Seafood/Pesce

LINGUINE & CLAMS OR MUSSELS
Served in a red or white sauce L 9.95 D 15.95

CALAMARI MARINARA
Served over linguine L 9.95 D 15.95

GRILLED OR BROILED SCALLOPS
Served over a bed of spinach L 10.95 D 18.95

SALMON CARTUCCI
Jumbo shrimp stuffed with jumbo lump crabmeat, wrapped with salmon, served in a shallot white wine lemon sauce with capers L 14.95 D 24.95

SEAFOOD PUFF PASTRY
Jumbo shrimp, sea scallops and jumbo lump crabmeat sauteed in a white wine cream sauce with fresh tomatoes, broccoli and mushrooms, served over a puff pastry L 14.95 D 24.95

SCALLOPS MONTECARLO
Sauteed sea scallops in a garlic white wine, lite marinara sauce, with sundried tomatoes, gourmet mushrooms and artichokes served over linguine L 10.95 D 18.95

ZUPPA DI PESCE
Fresh fish, jumbo shrimp, scallops, calamari, mussels and clams served over linguine. Your Choice red or white. 23.95

GRILLED SALMON OR TILAPIA
Served in a garlic lemon sauce L 11.95 D 19.95

SEAFOOD RISOTTO
Shrimp, scallops, calamari and fresh fish, served in risotto with fresh herbs L 12.95 D 20.95

JUMBO SHRIMP MARINARA, FRADIAVLO OR SCAMPI
Served over linguini or rice L 11.95 D 19.95

JUMBO LUMP CRAB CAKES
Accompanied with an array of sauces L 12.95 D 23.95

ALMOND CRUSTED TILAPIA
Served over spinach in a light garlic white wine sauce, served with a roasted pepper and mushroom risotto L 13.95 D 23.95

SHRIMP & SCALLOPS WRAPPED IN BACON
Sauteed in a sambuca cream sauce with chopped tomatoes, mushrooms, served over linguini L 12.95 D 21.95

Salads/ Jnsalad

CAESAR SALAD 4.95

Crisp romaine lettuce tossed in our homemade dressing

MESCLUN SALAD 5.95

Wild greens, roasted peppers, tomatoes, onions and fresh mozzarella cheese, tossed in a Dijon vinaigrette dressing

CHICKEN CAESAR SALAD 7.95

Grilled chicken breast served over our crisp Caesar salad

GARDEN SALAD 5.95

Tossed salad garnished with roasted peppers, grilled eggplant, olives, tomatoes and artichokes, served with house dressing

LEMON PEPPER CHICKEN SALAD 7.95

Grilled lemon pepper seasoned chicken breast, served over wild greens topped with a Dijon vinaigrette dressing

CHICKEN VINAIGRETTE SALAD 7.95

Grilled chicken breast, served over wild greens topped with a strawberry vinaigrette dressing

GORGONZOLA SALAD 12.95

Grilled jumbo shrimp, gorgonzola cheese, roasted peppers, artichokes, tomatoes, olives, served in a balsamic vinaigrette over a field of greens

Sandwiches/Panini

All Sandwiches are Served with French Fries

Your Choice 6.95

PORTABELLA MUSHROOM

Grilled portabella mushroom topped with roasted peppers, caramelized onions & fresh mozzarella cheese

GRILLED HOMEMADE ITALIAN SAUSAGE

Served with broccoli rabe

CHICKEN CAESAR

Grilled chicken breast mixed in our Caesar salad

PROSCIUTTO, EGGPLANT & ROASTED PEPPERS

Prosciutto, marinated grilled eggplant, fresh mozzarella and roasted peppers

GRILLED CHICKEN & ROASTED PEPPERS

Grilled chicken breast and roasted peppers

CHICKEN PARMIGIANA

Served on a homemade foccacio

MEATBALL PARMIGIANA

Served on a homemade foccacio

SAUSAGE & PEPPERS

Homemade Italian sausage sautéed in a marinara sauce with onions, mushrooms and peppers, Served on a homemade foccacio

Children's Menu 6.95

(Under 10 Yrs Old Please) • Includes Beverage and Ice Cream

Chicken Fingers • Stuffed Shells • Ravioli • Linguine & Meatball
Fettuccine Alfredo • Chicken Parmigiana

Homemade Desserts

Combination Dessert Plate 4.95 per person

(For 2 or More)

Let our chef create an array of homemade desserts for your entire party,
"A Tasters Delight"

Due Amici

Italian Grill & Catering

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Dine in /
Takeout



www.DueAmiciNJ.com